

# Breakfast

## CLASSICS

<b>Assorted Seasonal Fruit Plate</b> GF	\$14
berries, cottage cheese	
<b>Steel Cut Oatmeal</b>	\$13
brown sugar, raisin, berries, sliced almonds	
<b>Continental</b>	\$14
pastries, seasonal fruit, coffee or hot tea, juice	
<b>Smoked Salmon Platter*</b>	\$18
red onion, capers, vine-ripe tomato, cream cheese, bagel	
<b>Two Eggs "Any-Style"*</b>	\$16
rosemary & thyme-roasted potatoes, sausage or bacon, toast	
<b>Spinach &amp; Egg White Scramble*</b>	\$17
rosemary & thyme-roasted potatoes, sausage or bacon, toast	

### Create-Your-Own Omelet\* • \$17

rosemary & thyme-roasted potatoes and toast

*select three fillings:*

*each additional • \$1*

spinach, tomato, mushrooms,

swiss, cheddar, goat cheese,

sausage, bacon, ham

smoked salmon • \$5

## CHEF'S SPECIALTIES

<b>Avocado Toast*</b>	\$17
two eggs "any-style", guacamole, feta cheese, sweet basil aioli, toasted sourdough bread	
<b>Huevos Rancheros*</b>	\$19
two sunny-side-up eggs, black bean quesadilla, avocado, queso fresco, ranchero sauce, pico de gallo, grilled chorizo	
<b>Lobster Mediterranean*</b> GF	\$21
two eggs "any-style", kalamata olives, artichoke, spinach, roasted tomato, feta cheese, mascarpone cheese, pesto	
<b>Wagyu Flat Iron Steak &amp; Eggs*</b> GF	\$26
two eggs "any-style", cotija cheese, diced tomato, green onion, chimichurri	
<b>Corned Beef Hash &amp; Eggs*</b>	\$18
two eggs "any-style", rosemary & thyme-roasted potatoes, toast	
<b>Sunrise Breakfast Wrap*</b>	\$15
scrambled eggs, sun-dried tomatoes, peppers, onion, cheddar cheese, rosemary & thyme-roasted potatoes	
<b>Tofu Scramble</b> GF	\$14
quinoa, tomato, spinach, onion, peppers, rosemary & thyme-roasted potatoes	

## FROM THE GRIDDLE

*sweet butter, pure maple syrup*

*add \$1 each fresh strawberries, chocolate chips, or banana*

<b>Buttermilk Pancakes</b>	Short \$9 / Full \$13
<b>Belgian Waffle</b>	\$13
<b>Cinnamon French Toast</b>	\$13
challah bread	

## BENEDICTS

<b>Traditional*</b>	\$17
two poached eggs, canadian bacon, lemon hollandaise	
<b>Blue Crab Cake*</b>	\$20
two poached eggs, green onion, old bay hollandaise	
<b>Smoked Salmon*</b>	\$19
two poached eggs, sliced tomato, hollandaise	
<b>Mojo Pork</b> GF	\$17
corn arepas, two poached eggs, guacamole, spicy hollandaise	

## SIDES

<b>Fresh Seasonal Fruit</b> GF	\$9
<b>Bowl of Berries</b> GF	\$10
<b>Sausage Links</b> GF	\$5
<b>Applewood-Smoked Bacon</b> GF	\$6
<b>Smoked Ham</b> GF	\$5
<b>Corned Beef Hash</b> GF	\$11
<b>Assorted Cold Cereals</b>	\$5
<b>Greek Yogurt</b> GF	\$5
<b>Yogurt Parfait</b>	\$9
berries, granola	
<b>Toast or English Muffin</b>	\$4
<b>Gluten-Free Toast</b> GF	\$5
<b>Pastry or Bagel</b>	\$5

## BEVERAGES

<b>Green Monster Smoothie</b>	\$12
spinach, kale, peanut butter, greek yogurt, honey	
<b>Superfood Smoothie</b>	\$12
assorted berries, banana, parsley	
<b>Fresh Florida Orange Juice</b>	\$5
<b>Other Juice</b>	\$4
apple, cranberry, grapefruit	
<b>Milk</b>	\$3
<b>Coffee</b>	\$4
<b>Espresso</b>	\$5
<b>Double Espresso</b>	\$7
<b>Cappuccino</b>	\$6
<b>Latte</b>	\$6
<b>Hot Tea</b>	\$5
<b>Hot Chocolate</b>	\$5

## SUNRISE CELEBRATIONS

<b>Mimosa</b>	\$13
mionetto brut prosecco, florida orange juice	
<b>Bloody Mary</b>	\$13
sobieski vodka, spicy house-made mix	
<b>Bloody Maria</b>	\$13
sauza tequila, spicy house-made mix, lime juice	
<b>Mexican Coffee</b>	\$13
don julio tequila, kahlua, whipped cream	
<b>Irish Coffee</b>	\$13
bailey's irish cream, teeling irish whiskey, whipped cream	
<b>Mexican Coffee</b>	\$13
mionetto rosé prosecco, grand marnier, grapefruit juice	